

Creating a Recipe in AFMIS

Recipes are created/updated in AFMIS by the FPM (Food Program Manager) from the IFA Command Menu as follows.

- Select Option “C” Installation File Maintenance
- Select Option “C” Recipes
- Select Option “A” Add / Delete

RECIPE HEADER

The recipe header provides all of the basic information for the recipe. The following fields are utilized:

Recipe Number: This is a MANDATORY field and must have a valid entry before you can move to another field. This field displays the six (6) character recipe number if selected for edit or allows the entry of the new recipe number if in the create process.

Recipe numbers are structured as follows and must be six positions long.

- Position 1 is used for the annex for the recipe. This normally follows the annexes established by the TM 10-412 (Armed Forces Recipe Service). You may add your own designations: S is normally reserved for local SOPs.
- Positions 2, 3 and 4 are normally reserved for the recipe number 001 thru 999. Position 2 may be designated as G to indicate a general recipe such as the G for the QG recipes (fresh, canned, and frozen).
- Positions 5 and 6 are use for the variation within the recipe 00 thru 99

POS Name: A short field used for A La Carte facilities to designate the title of the button on the POS screen. This can be modified at the dining facility.

Portion: The descriptive portion size for this recipe (1 cup, 1/2 cup, 8 oz, etc).

Recipe Name: The formal name for the recipe as displayed in the TM 10-412. This can be changed and modified by the Installation. Use a name that is sufficiently clear for the dining facilities use.

Recipe Description: A more detailed description of the recipe than is used in the recipe name.

Exclude From AUTO POS Cost Update (Y/N): This entry will allow the individual recipe to be excluded from the Quarterly price update. This allows those prices that have been manually changed due to wide variances in recipe cost versus sale prices to remain stable unless manually changed in the recipe. A check in this block will mean that the POS cost must be updated manually if a change is desired. Otherwise on the Quarterly POS Price Update the POS field will be updated to the cost (with condiments) rounded up to the next nickel.

Cost Section: The cost section of the header record contains all of the information concerning the overall cost of the recipe. This area contains three cost fields and a date field.

Per Portion: This cost is the raw food cost of the recipe per portion.

W/ COND (with condiment): This cost is the raw food cost with the addition of the designated condiment markup established in the cost update processes.

POS: This cost is the discount sale price for the item in an A La Carte operation. Normally this is the cost w/ cond rounded up to the next upper nickel. This field can be modified at the installation level to allow for the establishment of prices, which may differ from the total cost of the line items in the recipe. An example of this may be for a salad bar, which would contain many ingredients for display on the line (Raw Food cost = 2.45 per portion). This would result in an enormous food cost for the recipe but the sale price for the item can be established at a manageable level (.95 as the POS sale price).

NOTE: The Portion and w/ condiment costs are update each time there is a price change (catalog upload etc) whereas the POS cost is only updated when the Quarterly Price Update is run. This update is subject to the following restriction.

POS Cost Update: The date when the POS cost was last updated. This will include both the auto update and any manual update.

POS: You can enter a POS cost or leave this field blank and one will be computed when the recipe is saved in the database.

Course: This is the designation that determines where on the POS device, Templates, Production Schedules, and Outside Menus the item will appear. This is the base course for the item. It will appear under this course when initially imported by the dining facility to templates and production schedules. After import the dining facility can change the course and it will remain changed for that template or production schedule. The pull down arrow to the right allows you to see all of the available courses or you can type the number to see the course.

Category: This is the category (L=Meats, M=Salads, etc).

Nutrition Section: The Nutritional Information section lists the nutritional information on file for the recipe. This process is not automated and must be entered if you are building a recipe and must be modified if changing a recipe. This nutritional information is displayed on the outside menus. Remember that one of the processes in building a new recipe is to get a nutritional analysis from the installation dietitian. For commercial items the nutritional information should be on the packaging or at the very least available, from the vendor. **Fat** is entered as L=Low, M=Medium, or H=High, **calories** are entered as total calories, and **sodium** is entered in Milligrams.

RECIPE INGREDIENTS

After you enter the amount of sodium and press the [ENTER] key, the ingredients section in recipe maintenance is displayed and allows the entry of the line item ingredients for the recipe. Some basic information from the recipe header screen is displayed: Recipe Number, POS Display Name, Recipe Name, Yield, Portion, Base cost per portion, W/Condiment Cost, and POS Cost. Any ingredients already in the recipe are displayed in the display list.

NOTE: At least one (1) ingredient must be added to the recipe before you save it or the recipe header WILL NOT be saved in the database. If all you want is a header record for use in POS operations you can use the TIIN “999-9999 – See Instructions Only”.

Every ingredient to be used in the recipe should be listed in this section. This includes any ingredient that may not have to be purchased. This would include waters, juices from canned fruits, and/or juices from roasts. A line can be created for any type of item needed. The key here is to make the ingredient list as clear as possible to the production staff. For example, if juice from fresh lemon is to be used there would need to be 2 separate lines. The first line would list the lemons that need to be purchased and taken from storage. This line would generate the order quantity and cost for the lemons. The second line would list the amount of juice to draw from the fresh lemons. This is a derived line and generates no order quantity or cost of its own. The step and sub-step is used to keep the two lines together

The fields displayed include:

- **Step** –Mandatory field for all ingredients. This field generally matched the step number in the instructions so the production staff can easily determine where the ingredient belongs. Step in the primary sort field for the ingredients on save and exit.
- **Sub Step** – A secondary field to the step to set the order of ingredients within the step. Set this as an alpha character A – Z to set the order within the step.
- **TIIN** – This is a display field of the TIIN (last 7 of NSN/MCN) belonging to the line item.
- **Item Name** – This is a display field of the name of the line item as listed on the installation availability list.
- **RCP QTY** – Mandatory field for all ingredients - Quantity field representing the quantity of the Unit of Measure (UM) to be used in the recipe.
- **UM** – Mandatory field for all ingredients – The unit of measure represented by the quantity specified above.
- **RCP Weight** – The weight of the ingredient to use in the recipe. This field refers to the weight of the ingredient to be used by the cook after all trimming. The use of decimals in this figure will produce ounces on the recipe report.
- **As Pur Weight** (or Count) - Mandatory field for all ingredients that are purchased. This field represents the quantity of the item in relation to the Conversion Factor type and the Unit of issue. The APW is used to calculate the recipe cost and to determine the quantity of the item to order. The calculation is: APW divided by Conversion Factor of the Base Ind = the amount of the item to

order, multiple this figure by the unit price will result in the line item cost for the item. Note that APW includes the waste and trim for the item.

- An example APW calculation (weight or count) utilizing the following information is below:

Item = Eggs with a unit of issue of DZ (dozen)...Unit Price = .81...CFW =
1.6 oz per egg X 12 eggs per UI = 19.2 ounces per dz / 16 oz per lb = 1.2
CFW....CFC = 12 eggs per dozen.

Line1 = 200 ea BCI=C and APW = 200 individual egg...200 / 12 (CFC)
= 16.6 dz eggs to order X .81 = 13.4999(13.50) line item cost.

Line 2 = 200 ea... 20 lb weight (1.6 oz per egg X 200 eggs = 320 ounces /
16 oz per lb = 20 pounds) BCI=W and APW=20 lb / 1.2 = 16.6 dz eggs to
order X .81 = 13.4999(13.50) line item cost.

After ALL recipe ingredients have been entered press the Escape key. A series of messages will be displayed and you will be prompted to enter a “Y” to view/change recipe instructions.

RECIPE INSTRUCTIONS

Recipe instructions are added to entering a “Y” when prompted and pressing the Enter key.

The recipe instruction process is a simple word processing field with very little formatting capabilities.

Use the function keys to navigate through this screen.

Some considerations to make when entering instructions:

Avoid use of terminology that will indicate quantities, which would change when scaling the recipe up or down.

Consider the production staff in the dining facility and make these instructions for their use.

Pre preparation instructions are handy if the use of item name override is not extensively used to describe individual line item preparation.

Include Critical Control Point (CCP) information where appropriate.

After entering all instructions press the Escape key. Messages will be displayed that the database was updated.

Consideration of Ratio Ingredients

Some ingredients used in recipes (particularly concentrated beverages) use ratios to arrive at the end product. Generally these items will be listed as two lines much the same as derived juices from fruits etc.

Line 1 will be the amount of the concentrate that must be used for the recipe and

Line 2 will be the amount of liquid to make up the final product.

The ratio is expressed as the amount of additive to be mixed with the concentrate to arrive at the final result:

3 to 1 (3:1) = 3 parts water to 1 part concentrate. 3 ounces water + 1 ounce concentrate will equal 4 ounces end product. One 10 ounce portion will require 2.5 ounces of concentrate.

4 to 1 (4:1) = 4 parts water to 1 part concentrate. 4 ounces of water + 1 ounce concentrate will equal 5 ounces end product. One 10 oz portion requires 8 oz water + 2 ounces of concentrate.

A quick way to determine the amount of concentrate needed is to divide the portion result by the sum of the ratio. 10 oz portion divided by 4(3+1) = 2,5 ounce, 10 oz /5 (4+1) = 2 oz. 8 ounce portion / 5 = 1.6 oz concentrate. Remember to convert the ounces to decimals of pound (# ounces / 16) for the APQ entry, 1.6 oz = .1 lb, 2.5 oz = .1562 lb etc.

The recipe is built for 100 portions. 100 10-oz portions of 9:1 ratio item = 1000 ounces / 10 = 100 ounces concentrate / 16 = 6.25 pounds to be entered in the APW for the concentrate and 56.25 lb water (900 / 16).